

from the kitchen

By Joan Pinkham

All too soon, it's August. Summer, as always, is flying by. It's been a long, hot summer, much to the dismay of the backyard gardener, but perfect vacation weather. Vacation time is many things to many people. Summer cottage, trailer or boat, for mother it usually means a different stove, not nearly as deluxe as the one she left behind. This recipe of Betty Smyth's could be made early in the day, to be served chilled for dinner and is a welcome relief from summer's potato salad.

RICE SALAD

2 pkg. Uncle Ben's Chicken Flavored Rice, cooked according to direction, omitting butter
2 jars marinated artichoke hearts, drained and chopped, reserving marinade
8 green onions and tops, sliced and chopped
16 stuffed olives, sliced
3/4 c. chopped green pepper
2/3 c. mayonnaise
1 tsp. curry powder

Let rice cool slightly. Mix marinade with mayonnaise and curry. Pour over other ingredients. Mix well and serve chilled.

Roadside stands are one of my many weaknesses. Seldom can I pass one by. If I do grit my teeth and manage to continue on my way, it's only with the knowledge that there's probably another stand around the next corner. We're fortunate to

be surrounded by a veritable bonanza of fruits and vegetables on the South Shore, but corn at 20¢ an ear, is a little much. Next time you stop at your favorite stand, pick up 2 lbs. of summer squash for Isabelle Wilson's casserole.

SUMMER SQUASH CASSEROLE

2 lbs. summer squash
1/4 c. onion
1 can cream chicken soup
1 can cream celery soup
1 c. sour cream
1 c. shredded carrot
1 pkg. (8 oz.) seasoned stuffing mix
1/2 c. margarine, melted

Slice squash and cook with onion for 5 min., drain. Combine next 4 ingredients and fold squash into mixture. Mix butter with stuffing. In 1 1/2 qt. casserole dish layer two mixtures with stuffing first and last. Bake at 350 for 20-30 min. Serves 6-8.

Living near the water, we're a natural target for visitors who seemingly forget our very existence in the winter when the beaches aren't as inviting. While guests are frolics on the

beach, working up gargantuan appetites, with Milly Carr's ham in the oven, you can join in the fun, too. Milly writes that she does a lot of entertaining at her summer cottage, and her friends are her testers for a variety of new recipes she's always trying out.

CRUSTY BAKED HAM

1 (10 to 12 pd.) fully-cooked, bone-in ham
1 1/2 c. brown sugar
2 tsp. dry mustard
1 c. fine dry bread crumbs
1/4 tsp. allspice
1/4 tsp. nutmeg
1/4 tsp. pepper
3 T melted butter, cider vinegar or wine

Remove skin or rind from ham. Score fat side of ham diagonally, making diamond shapes. Stud each diamond with whole clove. In small bowl, combine remaining ingredients, stirring with fork to blend well. With hands, press crumb mixture over top of ham, making even layer. Insert meat thermometer into ham and place on rack in shallow roasting pan. Bake at 325 degrees for 2 1/2 to 3 hours.

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Aug.	High Tide	Low Tide
2	6:32 a.m. 6:55 p.m.	12:23 a.m. 12:41 p.m.
3	7:27 a.m. 7:51 p.m.	1:19 a.m. 1:37 p.m.
4	8:23 a.m. 8:44 p.m.	2:17 a.m. 2:32 p.m.
5	9:19 a.m. 9:39 p.m.	3:11 a.m. 3:26 p.m.
6	10:14 a.m. 10:33 p.m.	4:06 a.m. 4:20 p.m.
7	11:08 a.m. 11:26 p.m.	4:57 a.m. 5:14 p.m.
8	Noon	5:49 a.m. 6:05 p.m.

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